

## **Historic, Archive Document**

Do not assume content reflects current scientific knowledge, policies, or practices.



7832  
p. 2

# U.S. DEPARTMENT OF AGRICULTURE

Office of Information

U. S. DEPT. OF AGRICULTURE  
LIBRARY  
MAY 10 1961  
CURRENT SERIAL RECORDS

PHOTO SERIES NO. 53

## COOKING WITH DRIED EGGS

MAY 1961

Dried whole eggs are now available to needy families through the Food Distribution Program of the U.S. Department of Agriculture. These dried eggs are packed from high-quality fresh eggs with only the shells and water removed. They add valuable protein to the diets of needy families and can be used in making many tasty food combinations.



N39890--Meat-potatoburgers are a tempting main dish item that can be made with dried eggs. Ground meat, potatoes and onions are combined with the dried eggs and the patties are cooked in a tomato sauce.



N39889--This dinner menu features dried eggs in the meat-potatoburger, the homemade noodles and the baked custard. Notice that nonfat dry milk, also available to needy families, is used as a beverage, in the baked custard and the homemade bread.



N39892--Meat-and-egg pie is another main dish that makes good use of dried eggs. Eggs and meat are baked in a pastry shell.



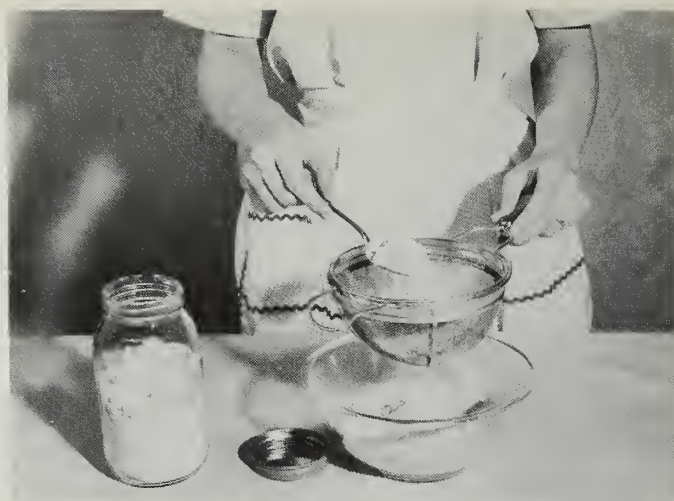
N39894--Meat-and-egg pie is served here with homemade bread and rice pudding, all containing dried eggs. Nonfat dry milk is the beverage.

*Magazines and newspapers may obtain glossy prints of any of these photographs from the Photography Division, Office of Information, U. S. Department of Agriculture, Washington 25, D. C. Others may purchase prints (8 x 10) at \$1.10 each from the same address.*

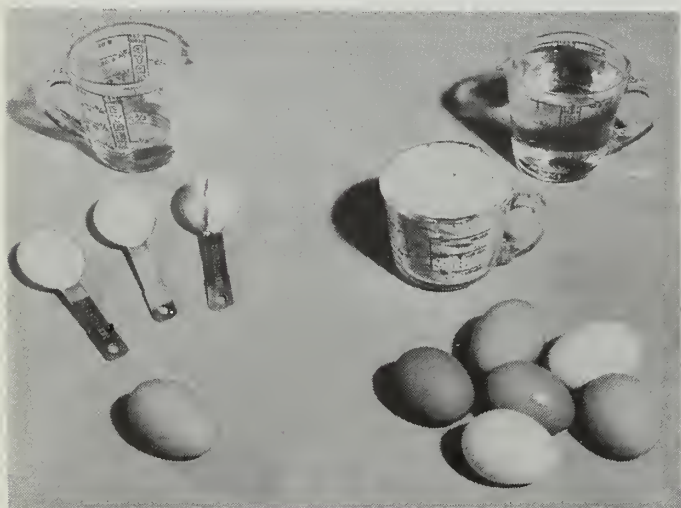




N39840--Store the unopened can in the refrigerator until you are ready to use it. Put any egg you don't use in a clean container with a tight cover and return to refrigerator.



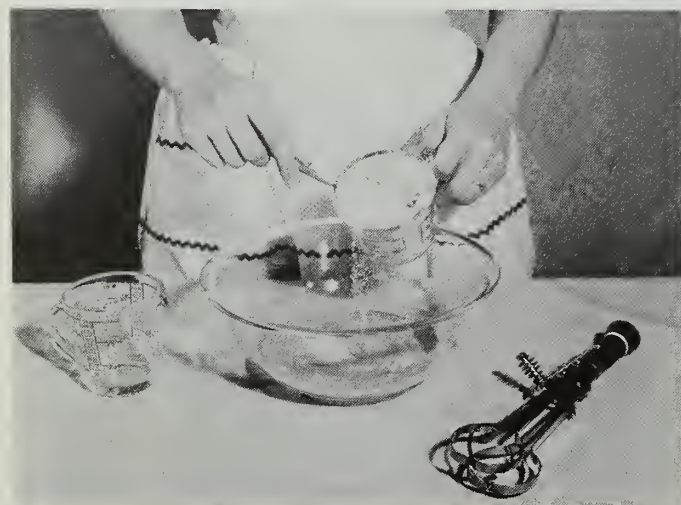
N40170--Dried eggs should be sifted before they are measured, like flour. Use a sieve, or you can use a strainer and press the dried eggs through with a spoon.



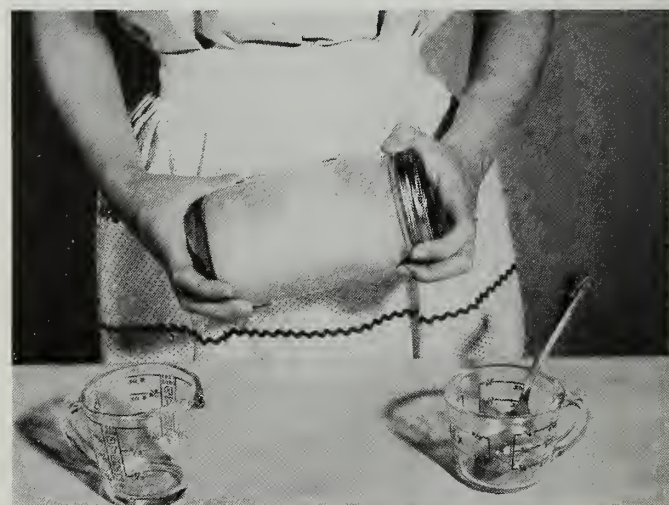
N39852--To equal one shell egg, use 2 1/2 tablespoons of sifted dried eggs, plus an equal amount of water. One cup of dried eggs and one cup of water equal six shell eggs. Water should be cold.



N40171--To accurately measure dried eggs, use a measuring cup without a lip. Level the cup with the back of a knife.



N40173--Pour the water for reconstituting the eggs into a bowl. Then add the measured dried eggs and beat until smooth.



N40175--Another method of reconstituting dried eggs is to put the water in a glass jar and add the dried eggs. Then cover the jar with a tight lid and shake well until the mixture is completely smooth.

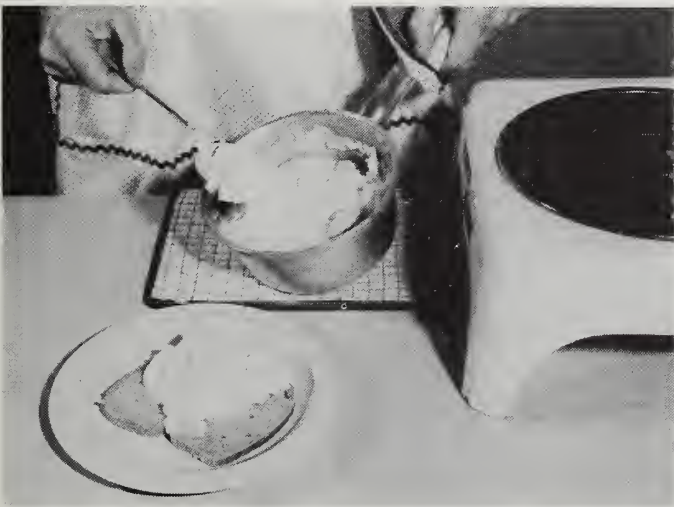




N39887--Here's how you can make scrambled eggs with dried eggs. Just pour reconstituted dried eggs slowly into boiling water. Cook for 5 minutes, drain, and they're ready to eat. This is beaded egg. It can be served hot as scrambled eggs.



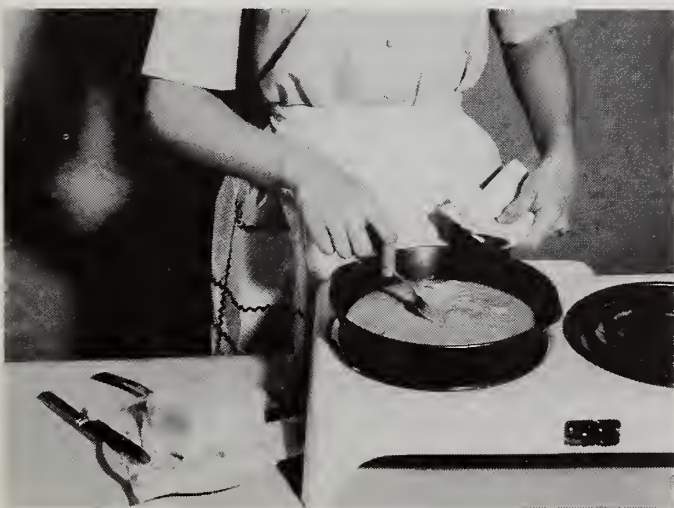
N39888--Beaded eggs can also be served chilled, in salads or as sandwich fillings. Add chopped vegetables or pickle and salad dressing for extra flavor.



N39891--Another use for beaded eggs--add them to a cream sauce and serve hot over toast, rice, or noodles (using dried eggs to make the noodles if you wish).



N39849--If you want to scramble your dried eggs in a frying pan on the top of the stove, add a little milk to the reconstituted dried eggs, then pour the mixture into a hot greased frying pan.



N39850--Cook over low heat, stirring continuously. No more than a six-egg mixture should be prepared at one time. If more eggs are needed, you should cook a second batch.



N39851--Cook until the eggs are dry and crumbly. Serve immediately. If you want soft scrambled eggs, use the recipe for beaded eggs.





◁ N39895--Here baked custards and baked rice pudding have been made with nonfat dry milk, dried eggs and rice--all available through USDA donations.

N39857--Corn bread is a popular hot bread that uses dried eggs, nonfat dry milk, flour and cornmeal donated by USDA. ▷



◁ N39864--These oatmeal raisin cookies were made from a basic oatmeal mix containing dried eggs.

Thirty-frame color filmstrips and slide sets, prepared by the Agricultural Marketing Service, USDA, and entitled "Dried Eggs in Family Meals," are available from Photo Lab Inc., 3825 Georgia Avenue, Washington 11, D.C. The price of the filmstrip in either single or double frame is \$6.00, lecture notes included. The mounted slide set, with lecture notes, can be purchased for \$7.50.



Growth Through Agricultural Progress